

THE STONE HOUSE



DINNER MENU

STARTERS

SOUP OF THE DAY (1)	€6.5
SEAFOOD SOUP (1,2,5,6)	€8
6 FRESH OYSTERS from the lobster tank (2)	€15.5
STUFFED GARLIC MUSSELS (2,4,5,6)	€11.00
KING PRAWN PLATTER served with Marie Rose sauce (2,4)	€13
SMOKED SALMON PLATTER (3,4)	€13
KING PRAWN & SMOKED SALMON PLATTER served with Marie Rose sauce (2,3,4)	€15.5

(All served with homemade brown soda bread or toast) (4,5,6)

DRINKS

Soft Drinks	€3	(House wine red or white)	
Orange/Apple Juice	€2.5	Glass	€6.5
Coffee/Tea	€2.5	Half Litre	€19
Espresso	€3	Bottle	€26.5
Cappuccino/Latte	€3.5		

LONG NECK BOTTLES

Heineken	€4.5	Carlsberg	€4.5
Heineken 00	€4.5	Budweiser	€4.5
Bulmers Cider	€4.5	Miller	€4.5
Guinness	€4.5	Hop House 13	€4.5

SEAFOOD DISHES

WILD ATLANTIC SEABASS (3,4)	€22
FISH & CHIPS (Deep Fried Battered Cod) served with tartare sauce (3,4,5,6)	€15
SEAFOOD PLATE FROM KENMARE BAY served with Marie Rose sauce (2,3,4,5,6) (Smoked Salmon, Mussels, Stuffed Garlic Mussels, Prawns, Grilled Salmon, Scampi)	€23.5
GRILLED FILLET OF SALMON (3,4)	€16.5
GRILLED RAINBOW TROUT (3,4)	€21
BREADED SCAMPI served with tartare sauce (2,4,5)	€12.5
PAN FRIED BLACK SOLE A LA MEUNIERE ON THE BONE (3,4,5)	€29.5
FRESH COOKED LOBSTER OUT OF THE TANK (2,4)	per lb €37.5

Please allow a minimum of 30 minutes for the Black Sole and Lobster

(All served with fresh chips and side salad)



CHILDREN'S MENU

BURGER & CHIPS (4,5,6)	€6.50
CHICKEN NUGGETS AND CHIPS (1,4,5,6)	€6.50
FISH & CHIPS (3,4,5,6)	€8.50
SAUSAGES & CHIPS (5)	€5.50
JUG OF CORDIAL (orange/blackcurrant)	€2.5

MEAT DISHES

LAMB CHOPS served with mint sauce (4)	€19.5
T-BONE STEAK served with garlic butter (4,6)	€28.5
PORK CHOPS served with apple sauce (4)	€15.5
RIB EYE STEAK served with peppercorn sauce (1,4,5,6)	€24.5
LOCAL BEEF BURGER (4,5,6)	€13.5
BUTTERMILK FRIED CHICKEN FILLET BURGER (4,5,6,7)	€13.5

(All served with fresh chips and side salad)



DESSERTS

DAME BLANCHE (vanilla ice cream with chocolate sauce & cream) (4,6)	€4.50
STONE HOUSE DELIGHT (strawberry ice cream with advocate & cream) (4,6)	€4.50
APPLE PIE served with ice cream & cream (4,5,6)	€6.5
CHOCOLATE FUDGE CAKE served with ice cream & cream (4,5,6)	€6.5
HOMEMADE LEMON POSSET with crushed meringue, raspberries, and a shortbread biscuit (5,6)	€6.5
IRISH COFFEE (6)	€8



ALLERGEN INFORMATION

1-CELERY 2-CRUSTACEAN 3-FISH 4-EGGS 5-GLUTEN 6-MILK 7-SESAME SEEDS

(PLEASE INFORM US OF ANY ALLERGIES)



STONE HOUSE RESTAURANT WINE LIST

RED WINE SELECTION

MERLOT

€26.5

This Chilean wine has a dark plum colour with blackberry, chocolate, and lightly toasted oat aromas together with a ripe fruity palate.

CABERNET SAUVIGNON

€26.5

This Chilean wine is medium bodied with rich aromas of berry, clove, and vanilla. On the palate, it delivers fine concentration with flavours of ripe black fruit and earthy.

FAUSTINO RIOJA

€28.5

This wine comes from the Rioja region in Spain containing notes of rich jammy fruits with slight hints of sweetness, vanilla, and spice on the finish.

WHITE WINE SELECTION

PINOT GRIGIO

€27.5

This is a full fruity dry Italian wine produced exclusively from the Pinot Grigio grape of the Venezia region.

CHABLIS

€47

This rich and elegant French wine is produced using the Chardonnay grape grown in the Yonne region of Burgundy.

CHARDONNAY

€26.5

This Chilean Chardonnay has a crisp, fresh, un-oaked style. Its aroma and flavours recall tropical fruit mingled with green apple and an alluring hint of zesty orange peel.

SAUVIGNON BLANC

€26.5

This Chilean wine is crisp and youthful with concentrated aromas of citrus blossom and peach. Its medium-long persistence makes it a light and easy to enjoy wine.

FAUSTINO RIOJA BLANCO

€28.5

This wine is produced using the Viura grape from the Rioja region of Spain, temperature-controlled fermentation to maintain fresh, fruity aromas and flavours.

